

main course

john dory
sea urchin, lychee

crisp red mullet
black pepper sauce

4 weeks aged herdwick lamb
earth and sea

28 day aged cumbrian beef fillet
"à la royale"
£10.00 supplement

richard vaughan's 55 day aged pork
in 3 ways



dessert

our soufflé takes 25 minutes to prepare so we advise you to order it in advance.

st john's wood honey
grapefruit, sweet potato

chocolate grand cru
pistachio, red shiso

harlequin soufflé
cascara frappé

lemon leaf
beer, sansho

salt-crusted pineapple
kombu caramel

FOUR COURSES £95.00

OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.